

WILL AID SUFFRAGETTES

Daughter of British M. P. to Study Local Conditions First.

BOOKED AT HAMMERSTEIN'S

Other Well Known Women Are Billed to Assist in Great Suffrage Show.

The latest recruit to the forces of the National Women's Suffrage Association is Mrs. Ernest Thurtle, who before her marriage, a week or so ago, was Miss Dolly Lansbury, daughter of George Lansbury, the Socialist member of the British Parliament for the Bow and Bromley division of Tower Hamlets.

Mr. Lansbury created a near-riot in the House of Commons not many weeks ago by protesting against the forcible feeding of the imprisoned suffragettes. He was finally requested to withdraw from the meeting because he rushed down the aisle and shouted to Premier Asquith: "You are a cowardly scoundrel. You call yourselves gentlemen, and you forcibly feed and murder women. You ought to be driven out of public life. It is the most disgraceful thing in the history of England, and will go down to posterity as the murder of innocent women."

But his daughter, while firmly believing in militant methods, as applied to English needs, has not entered the suffrage movement here to break windows. Her first appearance in active suffrage work will be in the "turn" to be presented by the national association at Hammerstein's during "suffrage week," the week of September 3, and she will represent Wales in the line-up of representatives of the countries and states where women have equal or partial suffrage.

It won't be Mrs. Thurtle's "first appearance on any stage," however, because she has conducted suffrage meetings and labor meetings in her own country, although she is still in her very early twenties.

"Both my husband and I are tremendously interested in suffrage and labor questions," she told The Tribune reporter who saw her at her new home, No. 315 Clinton avenue, Brooklyn, "and when we have been in the city a little longer and have learned more of the conditions here, we hope to take a more active part."

"I should dearly like to speak," she added in a strong, pleasant voice, "but I want to learn much more before I begin. I have heard so many women orators who said little worth listening to."

Among the other women who will be grouped in front of the particularly effective back drop that the "national" is planning for its act will be Mrs. Henry Reuter, who will represent Iceland. Mrs. Reuter, who comes from an Icelandic family so old that it has no surname. Mrs. Beatrice Forbes-Robertson, who will represent England, Miss Alberta Hill, Australia, Mrs. Gordon Leoben Drew, Norway, Miss Sonia Nordstrom, Sweden, and Mrs. Calvin Tomkins, the lady of Man.

WOMEN SPEAKERS WANTED

Progressives Holding Outdoor Meetings Every Night.

Any woman with a good, strong voice and an inherent conviction that her fellow citizens ought to be told what a "bully" (Bill) Moose for "perfectly lovely" President Theodore Roosevelt will make if he gets another chance may book her evening speakers' bureau in advance by reporting to the speakers' bureau of the woman's department of the state committee, yesterday. "We hope to get some women delegates from Albany to the Syracuse convention, and there will be several women appointed to the resolutions committee, but they have not yet been selected."

Then she went on with her packing of office files that were to be moved from the Metropolitan tower yesterday afternoon to the new headquarters at No. 16 East 24th street, where the women are to have "three whole rooms for their work."

WHY WOMEN PREFER TAFT

Don't Want War with Mexico, Says Miss Helen Varick Boswell.

"One of the strongest reasons why many thinking women of this country want to see Taft re-elected is that the women of this country don't want war," said Miss Helen Varick Boswell, chairman of the department of woman's work of the Republican National Committee, yesterday.

"The success of the Democratic or Progressive candidate will lead to war with Mexico. President Taft's handling of this most difficult problem has been masterly in its justness, firmness and forbearance. With a more impulsive Executive in the chair war would have been declared many months ago. The business interests of the East and Middle West do not want any more than the women of the whole country do. But the capitalists who have invested heavily in the southern states of Mexico and the residents of the border states—Texas, Arizona and New Mexico—are working against President Taft because they want war."

"The women of the Republican party say 'Elect Taft and keep peace with Mexico.'"

GIRL SHOT IN CHICAGO STREET.

Chicago, Aug. 26.—In sight of hundreds of persons going to work Frank Mottis twice shot and probably fatally wounded Miss Vlasta Mueck as she was entering a retail street department store today. Mottis then attempted to take his own life, but police wrested the gun from him. Jealousy caused the shooting.

SUNDAY'S NEW-YORK TRIBUNE

Mailed anywhere in the United States for \$2.50 a year.

MRS. ERNEST THURLE.

Daughter of George Lansbury, who recently created a scene in the British Parliament by denouncing the government's treatment of the militant suffragists.



WHERE THEY COME FROM

Some of Our Common Vegetables in Use for Centuries.

Although a number of our common succulent vegetables have been used for centuries as human food, the majority have come into common use within comparatively recent years, according to the United States Department of Agriculture.

Okra, a vegetable long known to gardeners, is said to be a native of Africa and was cultivated more than a thousand years ago. Asparagus also has been known for centuries. Rhubarb was introduced into Western Europe as early as the tenth century, while tomatoes and some of the squashes, as well as potatoes, Indian corn and some types of beans, are of American origin and found their way into Europe not long after the discovery of this country. Tomatoes slowly gained recognition for table purposes, having long been grown as ornamental plants only. Indeed, their general use as vegetables dates back hardly more than a generation or two. It is perhaps needless to say that attributing cancer to the use of tomatoes, as was formerly done, is like most such ideas, without foundation.

New Zealand spinach, udo, dasheen and others might be mentioned as rather recent introductions. The Department of Agriculture has always endeavored to secure new varieties and new and promising food and forage plants from different parts of the world, and has added much of great value to the list of garden plants.

STOVE COAL TO BE \$6.75

Dealers Fear Rush of Orders, Owing to Short Supply.

The winter schedule prices of domestic anthracite will go into effect Monday, when the retail price will be \$6.75 a ton for stove size and \$7 a ton for chestnut size, including the 25 cents a ton increase put on by the coal carrying companies after their settlement with the miners late in the spring.

Some of the independent operators are selling coal at 25 cents a ton premium on schedule prices, and getting these prices on account of the shortage caused by the suspension of mining in April and May. Many persons who go to the Catskills and similar places with their families for the summer will return next week. Those who went in June or the early part of July—which would mean the most of them—were unable to get their winter supply, as they usually do, in April and May, and will try to fill their cellars as soon as they return. Dealers who have not enough to go round fear a rush of orders.

DRINK POISON TOGETHER

Couple Go to Hotel and Notify Friends of Intention to Die.

Kankakee, Ill., Aug. 26.—A young woman believed to be Pearl Miley, from Lafayette, Ind., and Ross Morgan, of Gilman, registered at a hotel as Mr. and Mrs. W. S. Long, of Lafayette, committed suicide this morning by taking carbolic acid.

The couple had addressed unsigned letters to various friends telling of their intention. The woman first drank the poison, and the man ran to the office, called for a doctor, rushed back to the room and swallowed the acid.

Lafayette, Ind., Aug. 26.—Ross Morgan, who, with Pearl Miley, committed suicide today in Kankakee, Ill., left a widow and a two days' old child. Morgan and the girl told acquaintances here last Friday that they "would soon be heard from, but would never return."

SURGEON TO STUDY IN INDIA.

Dr. C. B. Meding, executive surgeon of the Harlem Eye, Ear and Throat Hospital, will sail today on the Kaiser Wilhelm II for Amritsar, India, to study cataract extraction under Colonel Henry Smith, M. D., E. M. S. Colonel Smith is the author of the so-called India method of cataract extraction and is the largest operator in the world.

WRITE TARIFF JINGLES

Wilson Women Also Extend Organization in West.

Shades of Daniel Webster, James G. Blaine, Payne, Aldrich and others. They've taken to writing jingles about the solemn and sacred tariff!

Who? Why, the feminine politicians up at the Woman's National Wilson and Marshall Organization in the Fifth Avenue Building. Here's one that one of them wrote right off the bat, so to speak, to convince a horrified reporter that "ponies" deserve a place in the realm of fame equal to that assigned to other campaign literature.

"Where are you going, my pretty maid?" "To vote for Wilson, sir," she said.

"How do you do it, my pretty maid?" "Because he's for downward revision," she said.

"What is downward revision, my pretty maid?" "It's cheaper foodstuffs, sir," she said.

"How will he revise it, my pretty maid?" "Very decidedly, sir," she said.

"How will you vote, my pretty maid?" "By indirect influence, sir," she said.

"That's what I'm doing now," she said.

But lest any one receive from these verses the erroneous idea that politics is all poetry and fame, let it quickly be stated that the business of appointing four new vice-presidents for the Woman's National Wilson and Marshall Organization was performed yesterday.

The headquarters have also been busy planning a campaign for Westchester County, where so many New Yorkers spend the summer.

Mrs. Frank Hunter Potter, of Katonah, and Mrs. Winthrop Cowdin, of Mount Kisco, have been assigned the task of waking the Westchester hills and dales with brass bands and mass meetings or any other form of campaigning that may seem best suited to the needs of that section of the country.

Democratic clubs in the far West are hastening to ally themselves with the national organization, according to reports received at the headquarters yesterday.

From Nebraska comes the pledged allegiance of the Jane Jefferson Club, organized by Ruth Bryan. Seattle has organized a woman's Wilson and Marshall league, and Omaha has a woman's Democratic club.

TURN BACK MAN FOR MARS

Professor Who Sought Planet by Way of Chicago Is Deported.

When the Holland-America liner Potsdam sails for Rotterdam this morning she will have on board Professor Carl Mantr, who formerly held the chair of astronomy in the University of Vienna. The professor is now nearing the three-score mark, and is not so well known among students of the heavenly bodies as he once was, but he has lost none of his interest in the planets. When he arrived on the Potsdam last Tuesday he announced that he was going to Mars.

The immigration officials to whom the professor made this statement were under the impression that he was bound for Burton Grove, a suburb of Chicago, since that was the destination named on his ticket. He was deported as mentally unbalanced.

WHITE BEAN KILLS CHILD

Upper East Side Mourns for Nellie the Beloved.

Although every care was lavished upon her by the sympathetic nurses and doctors in Mount Sinai Hospital, little Nellie Connolly, four years old, died yesterday from pneumonia, which set in Saturday when an ordinary white bean which she had drawn into her windpipe from a "bean blower" two days before settled in her left lung. The patience of the child through her suffering endeared her to all in the hospital. When it was learned that she was dead all the wards sorrowed.

In the neighborhood of her home, No. 218 East 106th street, the little girl was well known and loved by every one. A line of visitors called at the hospital every day to learn her condition. Yesterday the whole street was in mourning for her death.

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THEIR OWN HAT MAKERS

Wonderful Display at Y. W. C. A. Summer School.

CLOSING EXERCISES HELD

Girl Student, Sixteen Years Old, Supplies Family with Stylish Headgear.

Every one who wants to reduce the cost of living ought to have been present at the closing exercises of the 27th term of the Young Women's Christian Association summer school, which took place last night at the association's headquarters, No. 7 East 15th street.

While other people have been arguing about the tariff the 1,100 students of the summer school have been acting, and the results of their action appeared last night in a veritable flower garden of hats, none of which cost more than \$2.

All of these were the handiwork of the girl students, and the \$2 merely concerned the cost of materials. Most of them knew nothing about millinery six weeks ago. Some did not even know how to handle a needle. They came to the school exhausted by a long day's labor in shop or factory, when they might have been expected to avoid anything in the nature of work, and yet one of them, a girl of sixteen, had on exhibition five hats with which she had fitted out the whole family, from her grandmother down, and another had a lovely lavender and white creation designed to form part of her trousseau in the fall.

There were shirtwaists, too, and heaps of ribbon flowers and really beautiful embroidery, and none of these things cost any more than the hats, or even as much.

In addition to this exhibition there was an entertainment, given by the elocution, singing and gymnastic classes. This was held in the chapel, which was beautifully decorated for the occasion with flowers sent by members of the association from their country homes.

Mrs. R. G. Carlisle, the superintendent of the summer school, made an address of welcome and told how every year, although the school had no assured income, the funds came from somewhere to maintain it for another season and provide a pleasant resort for hundreds of girls who might have no other place to spend their evenings during the hot nights of summer.

BRIEF OF RAILROADS FILED

Attorney Tells Arbitrators Pay of Engineers Is Enough.

Railway engineers now receive sufficient and, in many cases, liberal pay for their services, according to the brief filed with the arbitration board by William McKimley Duncan, attorney for the fifty-two Eastern railroads, in answer to the demands made by the Brotherhood of Locomotive Engineers for an increase of \$10,000 annually.

The brief is prefaced by this quotation from the decision of the Interstate Commerce Commission in the advance in rates case: "Railroad labor, certainly organized labor, is probably as well paid as, and some say better paid than, labor of other kinds, upon the average."

It then argues that standardization of rates of pay is impracticable and inequitable, that there has been no change in the conditions of the service since the last adjustment, and that nothing has been shown why there should be a change in rates of service or rates of pay so as to increase the aggregate compensation paid engineers.

It says further that the demands relative to the exclusive operation of electric power are unjust and contrary to public policy; that the financial situation is such that there can be no increase of wages without serious effect upon all the roads concerned, and that the ultimate result would be the placing of the burden upon the general public, which now receives a compensation on the average far below that of the railroad engineer. As to standardization, it says:

Standardization as applied to wages would mean a definite rate of pay for a definitely prescribed amount of work of similar character. Standardization, as applied to rules of service would mean the application of uniform rules to similar operating conditions. The principle is worthy of consideration only in those cases where its application recognizes the fundamental fact that each worker receives as much for his skill and service as any other worker in the same class receives for similar skill and like service.

Unfortunately, standardization means to trades unions a minimum rate of pay, and, as an interpretation of the word, it falls to distinguish efficiency from inefficiency, takes away from the employee the incentive to excel himself beyond the unavoidable minimum, and thus stifles competition of labor with labor, greatly increasing the cost of production.

The arbitration commission, of which Oscar S. Straus is chairman, will meet again about September 10.

HELD FOR STABBING WIFE

Laborer Attacked Daughter with Axe—She Interfered.

Frank Gillen, a laborer, who lives at No. 42 West 47th street, was arrested yesterday on the charge of stabbing his wife, who is in Bellevue Hospital in a serious condition. She was stabbed three times in the region of the heart.

The police say Gillen was drunk and while he was attempting to attack his daughter with an axe Mrs. Gillen interfered and he turned on her. Gillen has been out of work some time.

After she was stabbed Mrs. Gillen ran out of the house and was found unconscious on the sidewalk.

Gillen was arraigned later in the West Side court before Magistrate House and held without bail for forty-eight hours to await the result of his wife's injuries.

COURT GIVES CHILD TO MOTHER.

Mrs. Caroline Riddle, a sister of Fannie Brice, the actress, received the custody of her child from Justice Amend in the Supreme Court. The order was the result of an action brought by the husband, Michael F. Riddle, who sought to take the child from the mother. In her answer Mrs. Riddle said that although they have been married since 1899 her husband never gave a cent toward her support. Her mother, she said, had set him up in business twice, but each time he failed. His present action was brought, she alleged, with a view of obtaining financial aid by threatening the mother with the loss of the child.

BRIDEGROOM DIES ON TRAIN.

Indianapolis, Aug. 26.—J. W. Daugherty, St. Louis clubman, attorney and adjutant for a life insurance company, died suddenly from apoplexy on a train bound for St. Louis last night. Mr. Daugherty and his bride were returning from a honeymoon trip to Europe. He was forty-three years old.

The Truth About Caviare, the Delight of Epicures

This Famous Delicacy Is Both Nutritious and Digestible.

Those epicures who, like Bismarck, are caviare enthusiasts may be glad to know that "The London Lancet" has placed its stamp of approval upon this famous delicacy. Numerous analyses have been made, and it has been found to be highly nutritious and not, as supposed, indigestible. The time required for its absorption is relatively short.

Russian epicures say that the least done to caviare the better, but in the case of much of the canned product sent to this country garnishes are not at all superfluous.

For simple caviare canapes cut out rectangles of brown bread, and butter them lightly. Spread with caviare and squeeze over them a few drops of lemon juice. Garnish each with a spray of watercress. A little salad oil may be added to make a more soft paste, and a dash of paprika is permissible.

For round canapes cut slices of bread half an inch thick. Press the slices from their crusts and cut them in round, with a cookie cutter. Then press a cookie cutter of smaller size halfway through the bread, leaving the sides and bottom intact. Place these rounds of bread upon the upper grating in the oven. Let the oven be hot enough to brown them quickly. When browned fill the cavity in each with caviare sprinkled with a little lemon juice. Garnish with sliced olives or cress.

Occasionally tiny onions or a few chives may be used without gastronomic harm in a relish containing caviare. The following is an example: Spread caviare over slices of toast, sprinkle with a few minced chives or tiny sliced onions. Over this place some shredded lettuce and decorate with sliced hard boiled eggs. Pass with quartered lemon.

The following is a relish calling for red peppers: Have ready small squares of toast. Pound a scalded red pepper or two to a pulp, and spread over the toast. Then cover each piece with a thin layer of caviare. Sprinkle chopped chives over them and arrange them upon a pretty platter. Place around them a border of sliced hard-boiled eggs and sprays of parsley or cress.

Very delicately fried eggs are sometimes served by chefs with caviare toast. Have ready very thin slices of delicately toasted bread, free from crusts. Spread a big teaspoonful of caviare over each slice. Arrange them neatly upon a small platter decorated with parsley and sliced lemon. Upon each slice of toast place two ideally fried eggs. The ordinary fried egg, being too greasy, will not do. Some chefs use olive oil for this purpose, as it is not so liable to burn as butter. Do not use any more than is absolutely essential to cook the egg.

Postal Card Departments

All communications (and they are welcome) should be made by postal, as far as it is possible.

Recipes Tested and Found Good

All recipes appearing in these columns have been tested. Level measurements are used unless otherwise stated. This department will be glad to answer any culinary question submitted by readers and will buy recipes.

This department will not be responsible for manuscript which is not accompanied by stamps for return. Kindly inclose stamps when sending a recipe. Write on only one side of the paper and see that name and address accompany each item.

WHOLE YELLOW PEACHES.—If Mrs. T. M. will use the following recipe she will have no great difficulty in canning peaches whole: Have ready a kettle of boiling water and a wire frying basket. After wiping off the peaches, place them without crowding in the wire basket. Plunge it into the water and take it out in two minutes. The skins will now come off easily, leaving the fruit smooth and round. As each peach is skinned put it immediately into cold water to prevent it from turning dark. To every nine pounds of fruit add three pounds of sugar and one pint of water. Prepare a syrup from the water and sugar. When it becomes boiling hot place the peaches in it, one by one. It is well to cook but a few at a time, as they are likely to lose their shape if crowded, and also because one cannot so easily see when each is ready to be taken out. Some, by escaping notice, may cook too long and lose their shape. When tender, but not broken, lift out each one very gently with a silver fork and put into hot sterilized jars. Use glass cans. To sterilize them properly they should, after washing, be covered with cold water, which is then brought to rapid boiling. To keep the fruit successfully, every inch of the surface should be covered with the water. After filling the jars, strain the syrup over the peaches and seal. Use new rubbers, and sterilize them, as well as the covers, the silver fork and any other implement used in the work. Peaches preserved whole are a favorite with many, not only because of their appearance, but because of the flavor imparted to them by their stones.

PEACH PRESERVE.—Select, as before, peaches of the finest quality, ripe and firm. Have ready three-quarters of a pound of sugar to a pound of fruit. Wash the peaches, and remove the seeds, weighing without the stones. Crack each third of the stones, or only one-half the number, as preferred, and remove the kernels. Blanch the kernels in boiling water and then add them, after cutting into strips, to a syrup prepared from a cupful of water to every pound of sugar. Do not let the syrup boil until the peaches are in it, but let it just come to the boiling point before putting them in. Cook till tender, but not until they begin to break. About twenty minutes will be the right length of time, but, of course, it depends more or less on the ripeness of the peaches. The syrup around them should boil very slowly. When ready take the peaches out, one by one, and gently place them in very hot, sterilized jars. Pour the syrup over them, after straining it, and divide the kernels among the jars. If one wishes to clarify the syrup before putting it in the jars it can be done by heating it into it the whites and shells of two well washed eggs and bringing it to the boiling point. If it is not already boiling, let it boil for five minutes, then set it on the back part of the stove, cover it, and simmer gently for twenty minutes without stirring it at all. At the end of this time skim off every particle of the thick coating that is lying upon the top, and strain the clear, boiling hot syrup beneath over the peaches. Seal as usual.

September is considered to be the best month for putting up peaches, but those who want to begin now will find the market full of beautiful fruit.

A SUBSTITUTE FOR COFFEE.—A delicious, healthful coffee substitute is prepared by treating figs in the following way: Remove the moisture from ordinary figs by heating in the oven or over a slow fire. Grind the dried figs and cook like coffee, using one fig to every two cupfuls of water for average strength. Served with one-quarter of milk, this is a deliciously fragrant and most palatable coffee substitute. The figs may be dried at one time for the whole week or month.

—A. D. KAPLAN.

NO-OIL SALAD DRESSING.—Those who do not care for oil in salad dressing can prepare a dressing as follows without much trouble: Boil an egg twenty minutes, and while hot mash it fine. Mix in a piece of butter the size of a hickory nut, a heaping teaspoonful of mashed potato, a quarter of a teaspoonful each of mustard and salt, half a teaspoonful of sugar and sufficient vinegar to make a thin paste. Strain through a four-wire sieve, when it will be ready for use.

Useful Household Tips

This department will pay for household tips if found valuable for the purpose. Address "Useful Household Tips Department," New-York Tribune, No. 154 Nassau street, New York City.

To Keep Moths Away.—A scent bag that will help keep moths away is filled

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with half an ounce each of cloves, nutmeg and caraway. S. ELLENDER, Brooklyn.

Cleaning Fluid.—To make a mixture that is excellent for cleaning black dress skirts or men's suits, get 10 cents' worth of soap bark, boil a quarter of it in a quart of water and strain. Apply with a brush, first on the wrong side of the skirt, then on the right. Then press the skirt, being careful not to pull it out of shape. MRS. GEO. C. SEELEY, Walton, N. Y.

English Stuffing.—English housekeepers put grated lemon rind in a bread crumb stuffing for roast chicken and do not use as much moistening as American cooks. Consequently their dressing—they prefer to call it stuffing—is less likely than the American variety to be soggy and heavy. In fact, it is usually quite dry. But it contains a liberal amount of butter, as well as plenty of thyme and parsley. A big teaspoonful of thyme and the grated rind of a whole lemon goes into each chicken.

Celery Leaves.—Do not throw away the leaves on a stalk of celery. After washing, put them in a warm place to dry. The oven, with its door open, is a good place. When perfectly dry crush the leaves to a powder and set them in a tightly sealed bottle. They can be used for flavoring purposes when fresh soup celery cannot be obtained.

"ELEGANT" MUSHROOMS.

A mushroom lover was lately presented by a kindly farmer's wife with a paper bag filled with fungi. Quoth the farmer's wife: "Here are some elegant mushrooms for you. I know you'll like them." The "elegant" mushrooms were later found to be elegant specimens of the deadly amanita—the famous toadstool which has killed its thousands and is known as "the destroying angel." The farmer's wife had previously made known her family's distaste for mushrooms. "We never eat them," she had frequently remarked, and it was well for them that they did not. Back of the house was a pasture that might well have been called a garden of mushrooms. The family had been living for thirty years or more in that house. If they had cared for mushrooms they could hardly have occupied it so long, for poisonous growths are mingled there with edible ones, as they were in the paper bag. The mushroom lover has found this